

THE *Dog & Doublet* INN

Desserts

Syrup sponge pudding, vanilla custard 6.50 **GF**

Salted caramel brownie, fudge, vanilla ice cream 7.50 **GF**

Trio of ice cream or sorbets 6.00 **GF**

Chocolate espresso mousse, candied coffee beans, white chocolate shard 7.50 **GF**

Raspberry Bakewell tart, fruit coulis, vanilla ice cream 8.00 **GF**

Vegan banana & peanut butter bread pudding, vegan ice cream 7.50 **Ve**

Vanilla crème brûlée, shortbread biscuit 7.00

Ve – vegan | **GF** – gluten free

Cocktails

Apple Cart 10.00

Calvados, Triple Sec & lemon
Pairs perfectly with our syrup sponge pudding

Old Fashioned 12.00

Maker's Mark Bourbon, brown sugar & orange bitters
Pairs perfectly with our salted caramel brownie

Espresso 3.00

Americano 3.20

Cappuccino 3.75

Latte 3.75

Flat white 3.30

Macchiato 3.10

Floater coffee 3.95

Mocha 3.75

Rhubarb & Amaretto Daisy 10.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine
Pairs perfectly with our Chocolate espresso mousse

Bramble 12.00

Slingsby Blackberry Gin, Crème de Mure, sugar & lime
Pairs perfectly with our raspberry Bakewell tart

Hot Drinks

Hot chocolate 3.75

Flavoured syrups 0.75

Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

Decaffeinated coffee available on request

Strawberry Mule 10.00

Smirnoff vodka, strawberry syrup, ginger ale & Angostura bitters
Pairs perfectly with our Vegan banana & peanut butter pudding

Espresso Martini 11.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla
Pairs perfectly with our vanilla crème brulee

Loose leaf tea 2.75

Choose from: English breakfast, Earl Grey, mao feng green, peppermint, Chai, lemon & ginger, blackcurrant & apple and decaffeinated

Homemade cake of the day 4.50

Please speak to one of the team for today's selection

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens.

